

STARTERS

Bread & Butter toasted Sourdough baguette, choice of butter (bleu cheese, garlic, marrow, plain) \$5

Odd Bits offal & specialty cut small bites \$7

Chorizo Queso cheddar, cotija, chorizo, cilantro, lime juice, fried shallots, beef fat chips \$14

Summer Panzanella Sourdough baguette, whipped ricotta, tomatillo + green tomato salsa, soy-pickled cucumbers, arugula \$14

Onion Tartare* Wagyu beef, charred orange, green onion, fried shallots, pureed caramelized shallots, beef fat chips \$18

Sausage Board

housemade hot link, texas dog, sausage of the day, accoutrement, texas toast \$22

Charcuterie Board

3 selection \$22, 6 selection \$36
add chef's selection cheese +\$6

PASTA

Bigoli alla Carbonara* bigoli pasta, chili-cured egg yolk, tasso ham, pecorino \$18

Short Rib Bolognese fettuccine pasta, short rib ragu, parsley, ricotta \$22

DINNER MAINS

Butcher's Burger* 1/2 lb beef patty of daily steak trimmings with mayo* and sour pickles on brioche bun, served with beef fat french fries \$22

Grilled Quail soy and sake marinade, Summer Squash Hummus, charred lemon vinaigrette arugula salad, pickled zucchini and squash \$24



SALADS

Salt & Time Caesar Salad little gem lettuce, dry-aged beef fat caesar dressing, herbed croutons, boquerones, nori, pecorino \$15

Adobo Steak Salad roasted corn, pickled beans, garlic confit tomatoes, fried shallots, adobo dressing, chipotle tortilla chips, 6oz flank steak \$22

SIDES

Housemade Potato Salad local potatoes, red wine vinegar, mayonnaise, celery, dill & herbs \$5

Beef Fat Fries hand-cut kennebec potatoes, beef fat, ketchup \$5

Grilled Summer Squash chimichurri, toasted breadcrumbs \$8

Fingerling Potatoes beef fat, tajin, creme fraiche \$9

Gratin Dauphinois scalloped potatoes, gratin cream, gruyere cheese, au poivre sauce \$10

Braised Collard Greens in-house bacon \$8

Green Side Salad local greens, tomato, red onion, watermelon radishes, croutons \$6